

SAMPLE WEDDING MENU

Canapés & Nibbles

Choice of 3 pp canapes from £5.75 to £7.25 4 Canapes from £6.75 to £8.25 per person

English Asparagus, prosciutto, hollandaise (cold, gf / v available without prosciutto)

Paprika chicken, butternut cake (warm,gf)

Mini sausage meatballs, redcurrant & mustard glaze (warm)

Moroccan lamb, rosti, hummus (warm, gf)

Smoked salmon roulade (cold, gf)

Prawn croquette, tomato relish (warm)

Tomato bruschetta, basil cream (cold, v / vegan and gf available)

Twice baked goats cheese soufflé, mango chutney, apple (warm,v)

Grilled aubergine, roasted pepper, feta, mint (cold, v & gf)

Pea & courgette fritter, minted pea and yogurt dressing (warm, v)





The Meal

A good old fashioned BBQ Feast!

All served on platters with sides to the tables

Local Sausages + Vegan sausages

Beefburgers / Veg Burgers

Paprika Chicken thighs

Jerk Pork Ribs

Grilled Halloumi, Corn on the cob

Accompanied by Burger Buns / Hot dog rolls, Coleslaw, Tomato salad, potato salad, Green salad

Dessert

Individual fresh berry pavlova

(made with ice cream for you Lizzie!)

Tea & Coffee served after the meal from a serving station in the marquee

Cost £24.50 per person





Evening Food

We would recommend keeping this very simple as guests will have been well fed during the afternoon!

Pulled Pork or Sausages in Granary / white buns (GF available) £5.75 per person Homemade coleslaw, apple sauce

(Vegan option will be roasted pepper & Hummus, GF available)

A selection of English Cheeses, bread or crackers, celery and apple, chutney £3.25 per person

Sweet option suggestions from £2.50 per person

Chocolate Brownie squares, Mini tubs of organic Alder Tree Ice cream

Tea & Coffee £2.20 per person

